



Sparkling Watermelon

WATERMELON JUICE

INGREDIENTS

Half of a large seedless red watermelon, 3 to 4 pounds

DIRECTIONS

Remove all rind and peel from the flesh of the watermelon; reserve the rind to make the pickles. Cut the flesh into 1-inch cubes. Reserve as many of the nicer pieces for carbonated watermelon. Puree the remaining watermelon in batches in a blender. Strain the pureed watermelon through a chinois with 4 layers of cheesecloth. Allow to strain for 2 hours. Keep chilled in an air tight container.

LEMON SAGE OIL

(Makes 2 cups)

INGREDIENTS

10 lemons
2 bunches of sage, leaves only
1 bunch of basil, leaves and stems
1 bunch of parsley, leaves and stems
2 cups EVOO, chilled

DIRECTIONS

Zest the lemons using a microplane grater. Place the zest, blanched herbs and chilled oil into a pre-chilled Vitamix blender jar. Blend ingredients thoroughly but do not allow the blender jar to become warm. Strain the oil through a chinois with 4 layers of cheese cloth. The oil may be kept covered in the refrigerator for up to 1 month.

- Recipe courtesy of Chef John Chestnut, Crave Catering

CARBONATED WATERMELON

INGREDIENTS

Cubes reserved from making juice

DIRECTIONS

In a chilled siphon, place the refrigerated watermelon cubes, no more than 30 in a quart size siphon and 15 in a pint. After tightly closing the lid on the siphon, charge the siphon with CO2 soda chargers (3 chargers for quart, 2 for pint). Refrigerate the siphon until service or for at least 20 minutes.

WATERMELON SAUCE

2 cups watermelon juice

1/2 cup lime juice

1/8 teaspoon xanthan gum
(0.3 grams)

1 tablespoon Lemon Sage Oil

1 teaspoon kosher salt

DIRECTIONS

In a small bowl, whisk together the watermelon juice, lime juice, and xanthan gum. Whisk in the Lemon Sage Oil, whisking until the xanthan gum is completely dissolved. Season with the salt.

PICKLED WATERMELON RIND

INGREDIENTS

Rind from 1/4 of large red watermelon, half of the rind left from making the juice

1 cup rice wine vinegar

3/4 cup sugar

1 tablespoon kosher salt

DIRECTIONS

Remove and discard any flesh as well as the green peel from the rind. Use a small channel zester or knife to make 1.5-inch "julienne" strips of the rind. Bring the vinegar, sugar, salt, and 1/2 cup water to a boil. Remove the mixture from heat source and allow it to cool for 5 minutes. Pour the hot pickling liquid over the rind and cool to room temperature.

CRISPY SAGE

INGREDIENTS

Sage leaves

Canola oil

DIRECTIONS

Heat the canola oil to 325 degrees in a pan (or small deep fryer). Carefully add individual pieces to the hot oil making sure to turn and stir them. Frying process

should take no more than 20 seconds. Remove and drain excess oil over paper. This can be held in an air tight container for up to 7 days.

TO FINISH

INGREDIENTS

Carbonated Watermelon Pickled

Watermelon Rind

Watermelon Sauce

Lemon Sage Oil

Black Salt (large flake)

Feta Snow

Crispy Sage

DIRECTIONS

In your vessel of choice or tasting spoon, place 2 teaspoons of Watermelon Sauce, top with 3 strips of Pickled Watermelon Rind. Next work quickly but carefully and release the pressure on the siphon, place a single cube of Carbonated Watermelon onto the previous ingredients. Add 5-6 drops of Lemon Sage Oil over and around the melon cube. Add a few flakes of black salt on to the cube. Next use a microplane or fine sifter to grate/press a small amount of drained, mild feta over the cube. Garnish with a piece of Crispy Sage.